

All about your NEW
GENERAL ELECTRIC
Refrigerator



* Plus
tempting
recipes!

Dear Homemaker...

May we congratulate you on being the proud owner of a wonderful new General Electric Refrigerator! There's so much pleasure in store for you when you begin making use of the many conveniences this refrigerator has to offer.

Did you know that more than 3,500,000 General Electric refrigerators have been in service ten years or longer? That's real proof that you have chosen a dependable, well designed, and well manufactured appliance — one that will provide many years of faithful operation.

We want to help you obtain every possible benefit from your new refrigerator. This booklet is your introduction. You will want to know about all its features and how best to use them—how and where to store many kinds of foods, and how to care for the cabinet.

Just take a look at the tempting recipes at the back of the book. Your family will love them and you'll enjoy preparing them in your new G-E refrigerator.

Do be sure to read this book carefully and keep it handy with your other recipe books to refer to often. If you have any questions, write to us, won't you? We'll be happy to hear from you.

For the sake of uniformity, most of the photographs included in this booklet are of Model LD-113L. Editorial content, however, applies equally to all models shown on the opposite page. If you are not sure which model you have, you will find an identifying label inside your refrigerator at the top of the left side.
(Trim and equipment, all models, subject to change without notice.)

Consumers Institute
GENERAL ELECTRIC COMPANY
310 W. Liberty St. • Louisville 2, Kentucky



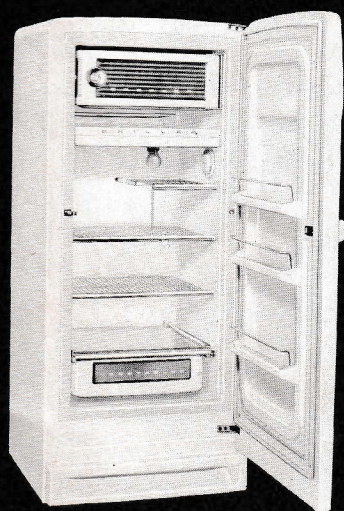
IMPORTANT: If you intend to store your old refrigerator, be sure to have the latches removed—you may save a child's life! If you need help, call your local General Electric serviceman for information.



LD-113L
←



LB-92L
→



LA-92L
→



LB-76L
←



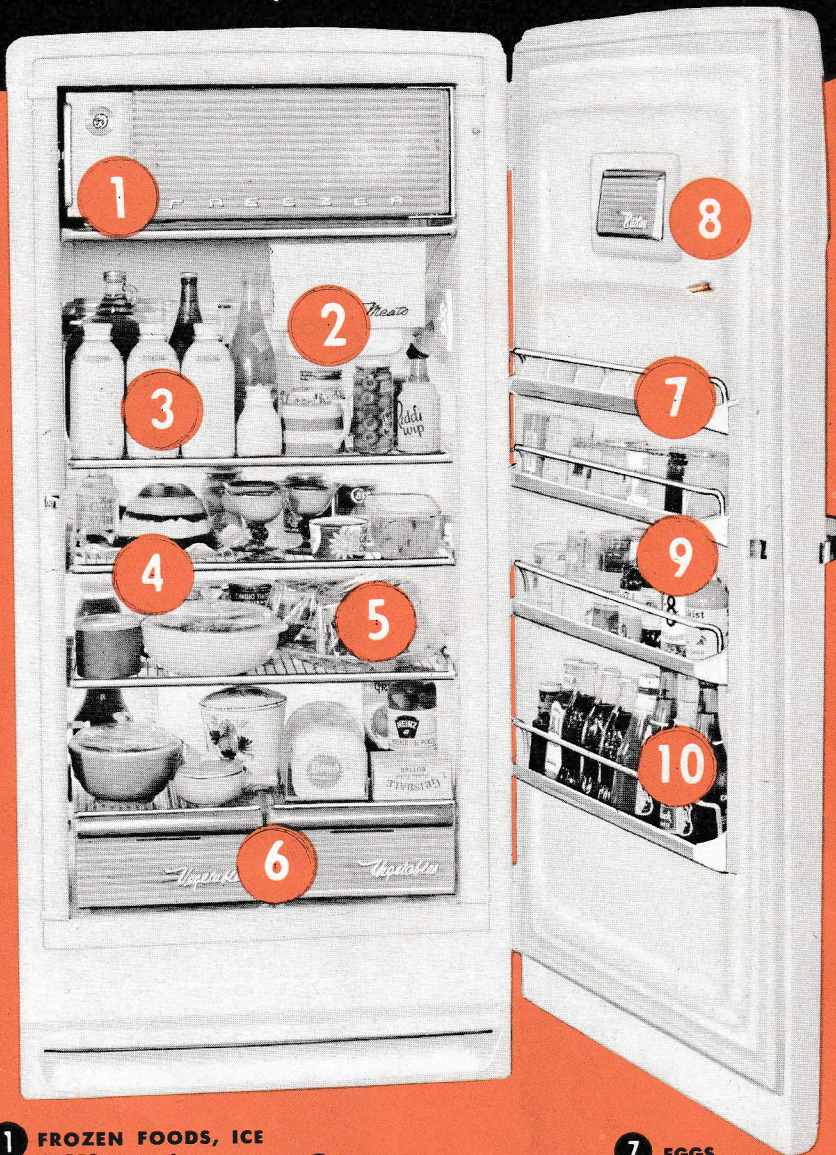
LAS-77L
←



LA-77L
→

Space for Everything!

Model
LD-113L



1 FROZEN FOODS, ICE CUBES — meats, vegetables, fruits, desserts.

2 MEAT DRAWER — steaks, chops, bacon, frankfurters, luncheon meats.

3 BOTTLES — milk, tall bottles, bulky items.

4 GENERAL STORAGE — casserole dishes, large cuts of meat, leftovers.

5

6 VEGETABLES, FRUITS

7 EGGS

8 BUTTER COMPARTMENT

9 SMALL ITEMS — baby foods, salad dressings, meat sauces, cheese.

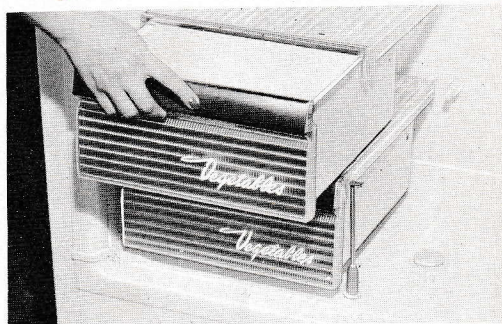
10 BOTTLES — soft drinks, relishes.

Leftovers and General Storage

You will probably want to use most of the space in your refrigerator to store leftovers and foods of a general nature which require no special care. To prevent moist foods from drying out and foods such as onion dishes, cheeses, coffee, butter, and others, from giving off or absorbing odors, store in covered containers. For the convenient covering of dishes, use plastic-type covers, household foil, or heavy wax paper.

BULKY FOODS

Space for storing large items, such as a watermelon, ham, or turkey, may be provided in the lower part of the refrigerator by stacking one vegetable drawer on the other. To stack these drawers, slide the right-hand drawer out of the cabinet. Remove its plastic cover by lifting up at the front and pulling toward you. Place this cover above the left-hand vegetable drawer, and fit the holes at the back edge of the cover over the supports at the rear of the refrigerator compartment. Now slip the left corner of the cover into the groove of the support located on the left wall of the refrigerator compartment. (See illustration on Page 16.)



Place this cover above the left-hand vegetable drawer, and fit the holes at the back edge of the cover over the supports at the rear of the refrigerator compartment. Now slip the left corner of the cover into the groove of the support located on the left wall of the refrigerator compartment. (See illustration on Page 16.)

In addition to the storage space provided by stacking vegetable drawers, bulky foods may be stored on the left-hand side of the top shelf.

BOTTLES

There is ample room on the shelf below the freezer for the storage of milk, tall bottles, or a gallon jug (in some models). Soft drink bottles may be stored conveniently in a shelf of the refrigerator door, if yours is a model with door shelves. (See page 9 for tips on quick-chilling soft drinks.)

MILK STORAGE

As a general rule, milk and cream can be stored in your G-E Refrigerator for 4 or 5 days. Preservation depends on several conditions—freshness of the milk on delivery, the number of times it is removed from your refrigerator, and the length of time it is left standing at room temperature. Half-gallon milk bottles or cartons fit conveniently on the roomy top shelf.





Vegetables and Fruit

The General Electric Refrigerators described in this booklet, except Model LA-77L, have drawers especially designed for the storage of fresh fruits and vegetables. In Model LA-77L, vegetables and fruits in securely closed plastic bags will keep garden fresh and maintain their natural moisture.

Wash vegetables before storing, and discard those parts which are not to be used. However, for most satisfactory results, peas and lima beans should be stored in the pod, corn in the husks. Leafy vegetables should be shaken several times and drained after washing to remove excess water. Vegetables will often regain their crispness if placed in the drawer or plastic bag while they are still moist.

Berries are very perishable and should not be washed or hulled before storing as this tends to make them become mushy and lose their juices. Spread them out on a shallow dish or plate, and store them on an open shelf. Thick-skinned fruits, such as oranges, grapefruit or lemons may be stored either in the drawers or on any convenient shelf.

See instructions on page 5 for stacking vegetable drawers.



Meats, Fowl and Fish

CARE OF MEAT

When meat is received from the market, wet or bloody wrappings should be removed. Wipe the meat dry with a damp cloth, but never wash. It can then be kept on any convenient shelf of the refrigerator, loosely wrapped in wax paper or kitchen foil. (A loose wrapping permits desirable slight drying, but prevents toughening and graying.)

Meat placed in the meat drawer of Model LD-113L need not be covered. However, it can be separated by layers of wax paper or kitchen foil.

Partially cooked, completely cooked, and left-over meats should be covered.

Follow the chart below for the length of time meats can be stored in the fresh food compartment.

Fresh beef	Approximately 4-5 days
Fresh pork	Approximately 2-3 days
Fresh veal	Approximately 3-4 days
Fresh lamb	Approximately 3-4 days
Liver, heart, kidney and other variety meats	Use same day as purchased
Ground fresh meats	Use same day as purchased
Smoked, corned, salt cured, pickled, and dried meats	Approximately 10 days to 2 weeks
Cooked ham	Approximately 1 week to 10 days
Cold cuts	Approximately 5-7 days
Fowl	Approximately 2-3 days
Fish	Use same day as purchased

If meats are to be kept longer than the above period, they can be stored in the freezer compartment of the refrigerator where they'll remain market fresh up to two weeks. Meats to be placed here should be wrapped in moisture-vaporproof material, such as aluminum foil or plastic bags. (Ordinary store wrapping and wax paper are not suitable for frozen storage. They absorb natural juices and are difficult to remove from the meat once it freezes.)

SHORT TIME STORAGE

You may place certain meats you intend to use within a limited time in the handy meat drawer, or on any shelf of the refrigerator. (For wrapping, see above.)

LONGER STORAGE

Meats, fowl and fish which you do not intend to use within a limited time should be stored in the freezer compartment. (For wrapping, see above.)



Storage Hints

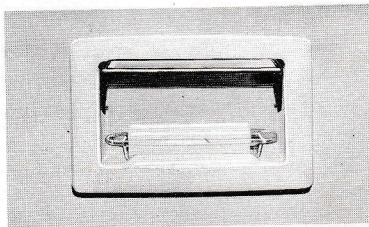
EGGS

Eggs may be stored on the top door shelf especially designed for that purpose. Or, they may be stored in their original covered carton or in a covered bowl on any shelf of the refrigerator. If eggs are to be stored longer than 3 or 4 days, they should be kept in a covered container.

BUTTER OR MARGARINE

The butter compartment in the door of Models LB-92L and LD-113L will keep your butter at spreading consistency.

Since butter absorbs odors very quickly, be sure to keep the container door closed and the compartment clean. Don't use it for any other foods—they might leave odors which would be absorbed by the butter. Additional butter may be stored in the fresh food compartment or in the freezer. Leave the butter in its original wrapping or cover it with moisture-vaporproof material. This information applies equally to butter-storage in Models LB-76L and LA-92L, which do not have a butter compartment.



CHEESE

Hard or semi-hard cheese should be wrapped in foil or a plastic bag. It can be placed conveniently in door shelves or any shelf of the refrigerator compartment. If kept longer than a week, store cheese in the freezer.

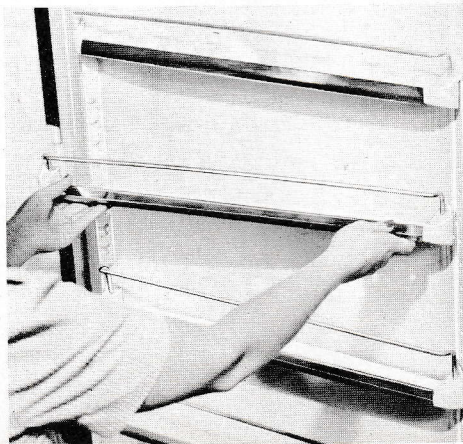
Soft cream cheese and creamed cottage cheese should be kept covered in original containers, or an overwrap of foil or plastic.

SMALL JARS AND PACKAGES

Small packages of cheese, jars of cocktail spreads, baby foods, condiments and other small items . . . as well as soft drink bottles can be stored conveniently in the door shelves (if your model has them), where they are always handy.

The door shelves are easily removed and adjusted to various heights, depending on the height of the items you wish to store.

To remove, just lift the left side up and out. To replace, fit the two supports at the right side of the door shelf into the holes provided, and slide the left side into place.





Storage Hints

STORAGE OF MISCELLANEOUS ITEMS

Because of the spaciousness of your refrigerator, certain items which do not necessarily require refrigeration, but which you may prefer to keep chilled, may be stored on any of the refrigerator shelves or door shelves. These items include brown sugar (in a plastic bag to prevent its becoming hard), mustard, relishes, catsup, some

types of jellies and jams, syrups, etc.

Much space may be used for storing leftovers, and foods of a general nature, which require no special care. To prevent moist foods from drying-out and foods such as onion dishes, cheeses, coffee, butter and others from giving-off or absorbing odors, store these foods in covered containers. For the convenient covering of dishes, use plastic-type covers, household foil, or heavy wax paper.

CANNED GOODS

Various size cans will fit easily on any shelf.

It is entirely safe, according to the U. S. Department of Agriculture, to store foods in opened cans—securely covered, of course, with *heavy* wax paper or kitchen foil.



QUICK CHILLING

For extra-fast chilling of soft drinks and other beverages, place bottles in the chiller tray in models LB-92L, LA-92L, LB-76L and LA-77L. When bottles are sufficiently chilled, they should be placed on any convenient shelf. Beverages kept in chiller tray longer than necessary for chilling may cause contents to freeze. In model LD-113L, bottled beverages may be chilled quickly at the rear of the top shelf. The chiller tray may also be used for quick-chilling desserts and for storing an extra supply of ice cubes when you are having a party. (See page 12.)



How to Store Foods Properly

FROZEN FOODS—All frozen foods should be kept in their original containers, or should be wrapped in moistureproof material (*heavy wax paper, kitchen foil, etc.*) until you are ready to use them.

In Model LD-113L, frozen foods should be placed on the plastic grid located on the left-hand side of the freezer compartment. This grid prevents frozen food packages from sticking to the bottom of the freezer. It is suggested that you *do not* place ice trays on the plastic grid. Experience has shown that cubes freeze faster if trays are kept in direct contact with the freezer bottom.

FRESH FOODS—The type of fresh food and how long it can be stored determines in what part of the refrigerator it should be placed. *Recommended food storage periods assure maximum retention of food value, appearance and flavor.*

HERE ARE SOME HINTS:

Baked goods can be frozen and stored right in the cardboard store box.

Most frozen fruits are delicious when served while a few ice crystals still remain on them.

Hamburg is highly perishable. If you buy it to be used more than a day later, it should be frozen. Form it into patties or meat loaf and store in a covered container, or wrap in moistureproof material and store in an ice tray. This same procedure applies to chops. (See page 7 for proper storage of meats.)

Refreezing frozen foods which have been completely thawed is always undesirable, because of loss in flavor, color and nutritive value. It is also possible, particularly with sea foods, that they may have warmed up sufficiently for the growth of spoilage organisms which would not be killed by subsequent re-freezing.

In the fresh-food space, foods will gradually thaw. If you are planning to use a frozen roast in one or two days, place it on one of the shelves for thawing. This will save room in the freezer for other foods.

UP TO TWO WEEKS STORAGE

Any commercially packaged frozen foods or properly wrapped or packaged fresh foods.

UP TO THREE DAYS STORAGE

Steaks, chops, roasts, and fowl.

USE SAME DAY

Variety meats, ground meats and fish.





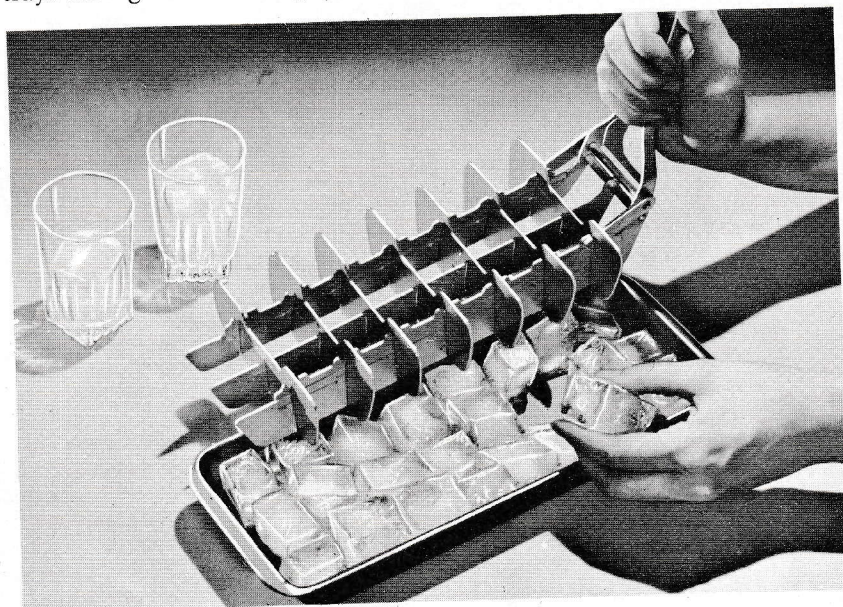
Ice the Easy Way

To freeze ice cubes, ice cream and desserts quickly, turn the temperature control dial to No. 9. Leave it at this setting for about an hour, or until frozen.

Extra ice cubes may be stored in a container in the freezer, or in the chiller tray. To prevent cubes from sticking together, store them before they begin to melt. (Chiller tray is found in Models LB-92L, LA-92L, LB-76L and LA-77L.)

A special wax coating on the trays helps make ice cube removal easy. Because of this coating, trays should not be cleaned with boiling water, abrasive pads or cleaning powder. Plain soap and water will clean the trays and protect the finish indefinitely.

The aluminum shelf in the freezer section of Model LD-113L facilitates frozen food storage and prevents frost particles and liquids from entering trays during the defrosting cycle.



To loosen cubes from the Mini-Cube Ice Tray, pull release handle all the way back. Lift out the divider and remove as many cubes from the tray as you need.

Temperature Control

The entire operation of your refrigerator—starting, stopping, regulating, and defrosting—is regulated by a single dial located on inside wall, above the top shelf. (Defrosting in Model LD-113L is described below under AUTOMATIC DEFROST MODELS.)

Most users find that satisfactory cabinet temperature can be maintained by setting the control dial at No. 5. However, since the number of times you open the door, and the temperature of your kitchen affect the cabinet temperature, you may find it necessary to select a warmer or colder setting.

IN COLD WEATHER you may want a warmer setting. Simply turn the dial so that the indicator points to a lower number, as shown in Fig. 1.

IN HOT WEATHER you may want a colder setting. In this case, simply turn the dial so that the indicator points to a higher number, as shown in Fig. 2.

FOR FASTEST FREEZING, when you want to freeze extra ice cubes quickly or when you are freezing ice cream or other desserts, set the dial at No. 9. *Remember to return temperature dial to your normal setting when desired freezing has been accomplished.* Use a setting colder than your normal setting for storage of ice cream and other frozen desserts. (See page 19.)

DURING HUMID WEATHER, moisture will accumulate on the cold surfaces of the refrigerator, just as it accumulates on an iced drink on a hot summer day. This is perfectly normal, and is particularly noticeable when the refrigerator door is opened frequently. To maintain a satisfactory temperature during hot, humid weather, the door should not be opened more than is necessary. This precaution will reduce the frequency of defrosting and help keep operating cost to a minimum.

AUTOMATIC DEFROST MODELS — In model LD-113L, defrosting takes place only when necessary and is completely automatic. (See page 14.) In cold weather the sloping aluminum baffle should be set in the "Normal" position. In hot weather the baffle should be set in the "Summer" position to permit greater air circulation. In either position, the rubber bumpers on the rear edge of the baffle should touch the back of the liner to insure proper drainage of defrost water.

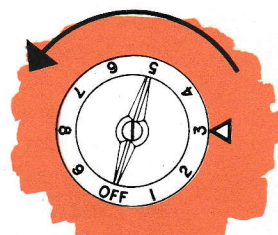
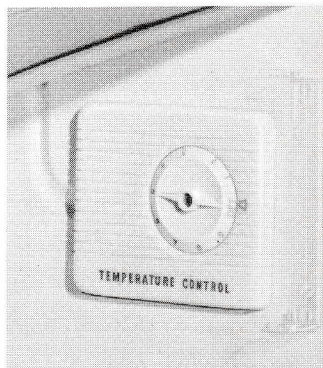


FIG. 1

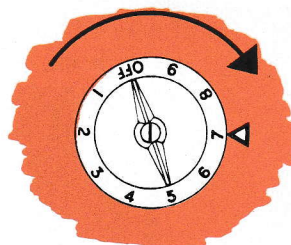


FIG. 2

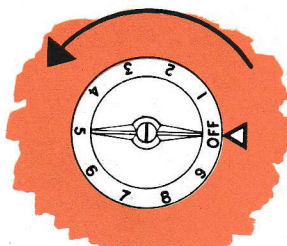
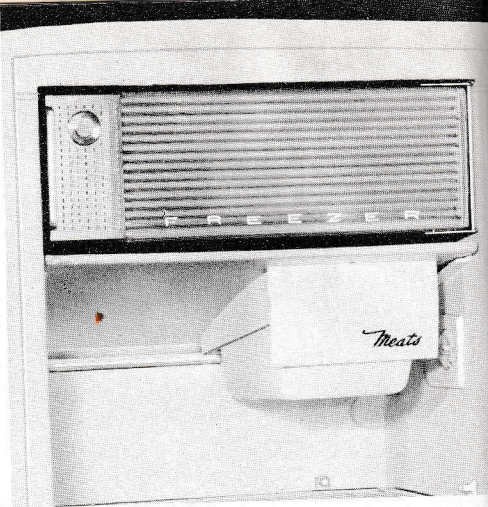


FIG. 3

Defrosting

Timely defrosting insures the most efficient operation of your refrigerator, as well as the most desirable storage temperatures. When frost accumulation is approximately $\frac{1}{4}$ inch thick, it's time to defrost. In hot humid weather, defrosting may be necessary every few days—in cooler weather 2 to 4 times a month.



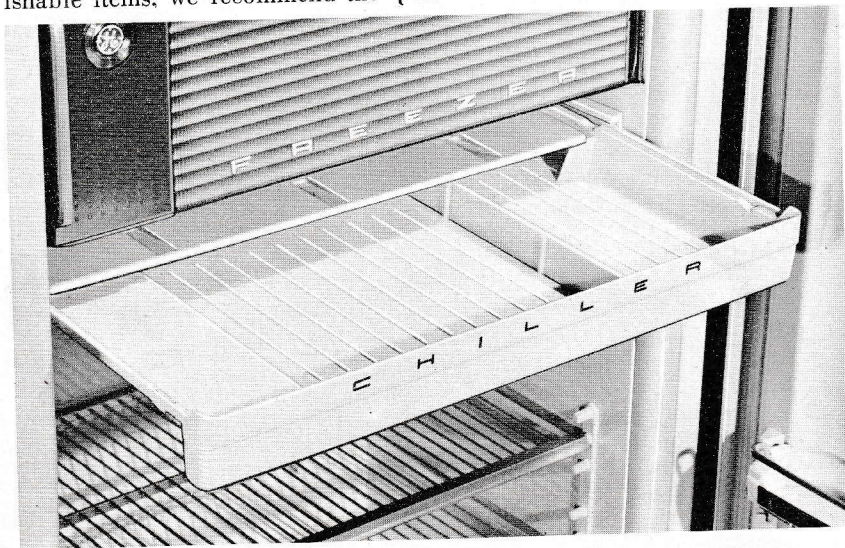
AUTOMATIC DEFROST:

In automatic defrost Model LD-113L, defrosting takes place only when necessary.

This completely new system of automatic defrosting developed by General Electric is controlled by the Frost-Limiter, which actually controls the amount of frost accumulation. The frost is removed completely. There is no dial to set, button to push, or food to move.

The defrost water is guided into an evaporating pan located at the base of the cabinet in the machine compartment. Here it is automatically evaporated and needs no attention. You may wish to clean the evaporator pan occasionally.

With non-automatic defrost models there are two methods of defrosting: the Quick Method and the Overnight Method. If you are storing a supply of frozen foods, or when your refrigerator is stocked with extremely perishable items, we recommend the Quick Method.



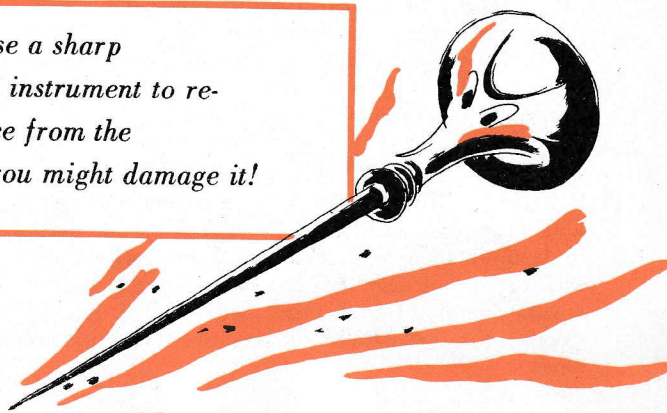
QUICK METHOD:

1. Remove ice trays and all foods from the freezer and chiller. Push the flip-over baffle (on back of the chiller tray) to the rear of the refrigerator.
2. Turn the temperature-control dial to OFF.
3. Fill a large pan with hot (or boiling) water and place it in the freezer. Ice cube trays may be used, but do not fill them with boiling water since it will remove wax coating from tray surface.
4. You may hasten the defrosting process by removing pieces of ice from the bottom and inside of freezer.
5. After frost has melted from inside and outside surfaces and water has collected in the chiller, remove this tray and wash it. Do not use boiling water, since the sudden change in temperature might warp the plastic. Wipe the freezer inside and outside with a damp cloth.
6. Refill the ice cube trays, return them to the freezer and set the temperature control dial to the desired setting.

OVERNIGHT METHOD:

1. This method may be used when there is no supply of frozen foods in the freezer, or when it's possible to remove the frozen foods on hand to a separate food freezer. Otherwise, they will thaw if left overnight at defrosting temperatures resulting from this method.
2. Remove the ice cube trays from the freezer and any items in the chiller. Push the flip-over baffle to the rear of the refrigerator.
3. Turn the temperature-control dial to DEFROST.
4. Keep the refrigerator door closed as moderate refrigeration continues when temperature control is set to DEFROST.
5. Follow steps 5 and 6 in Quick Method.

*Please, never use a sharp
or pointed instrument to re-
move frost or ice from the
freezer—you might damage it!*



Care of your G.E. Refrigerator

EXTERIOR

Wipe off the exterior of the cabinet regularly with a mild soap and water solution, using a sponge or soft cloth. Then repeat, using only clear water. In order to protect the outer surface and add new luster to the finish, once a month use G-E Liquid Wax (you can get it from your G-E retailer).

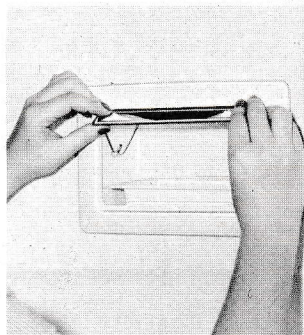
INTERIOR

Whether your refrigerator is an automatic defrost model or standard model, the interior and all accessories should be cleaned every week or two or when necessary with a solution of warm water and baking soda (about a teaspoon of soda to a quart of water), or a solution of mild soap and water. Rinse with clear water. Then wipe the interior with a clean, dry cloth. Never use wax, other polishes or cleansers inside refrigerator or solutions having a strong odor. It is advisable not to remove the label inside the refrigerator at the top of the left side. This is the model number of your refrigerator and you may wish to refer to it sometime.

DOOR GASKET, DOOR SHELVES, BUTTER COMPARTMENT

For cleaning, use a solution of warm water and baking soda, or a mild soap-and-water solution. Remember to rinse thoroughly with clear water.

The cover of the butter compartment may be removed by lifting it all the way up and detaching the plastic hinges on the cover from the supports at the left and right sides of the compartment. To replace, insert the cover and snap the hinges on to the supports. See page 8 (SMALL JARS AND PACKAGES) for instructions on removing door shelves.



ICE TRAYS

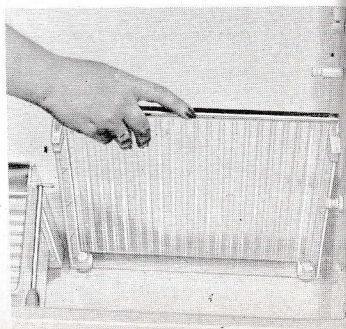
Merely use soap and water to clean the trays. Don't use metal sponges, steel wool, or cleaning powders. And never use boiling water, as it will remove the surface wax film which helps make it easy to remove the ice cubes.

CHILLER TRAYS, EVAPORATOR PAN

Clean with soap and warm water. Never use boiling water, as this may cause the plastic to warp. Rinse with clear water. (The evaporator pan is located behind the base panel at the bottom of the refrigerator. To remove the base panel, grasp it low on both sides and pull it up toward you. To replace, slip the top of the panel over the projecting black metal strips and snap the bottom into place.)

VEGETABLE DRAWERS

Remove the drawers and plastic covers and wash with soap and warm water as often as necessary to keep them clean and fresh. Rinse with clear water. Do not use boiling water on the plastic cover. See picture at right and Page 5 (Bulky Foods) for instructions on how to remove plastic cover.



DRAIN TUBE

The drain tube is located on the floor of the refrigerator compartment. Remove the cap; clean tube with a bottle brush; replace cap. This cap lets water pass through, forming a water seal. However, it prevents the passage of food particles and air.

MECHANISM

The mechanism in your General Electric Refrigerator has been permanently lubricated at the factory, so that you will never have to oil it. If it should ever need any service or adjustment, call your General Electric retailer. Delays in obtaining replacement parts will be avoided if you give him the model number of your refrigerator (this appears on the label inside the refrigerator at the top of the left side).

Installations and Location

The most convenient location for your new General Electric Refrigerator will probably be in your kitchen. Your G-E retailer can help you with the planning of step-saving kitchen "work centers" combining your refrigerator with other General Electric Appliances. If the kitchen location is impossible, and the refrigerator must be placed in an unheated area, such as a porch, no damage will result to the mechanism from operating in cold temperatures. On cold days and nights, however, stored food may be frost-nipped.

Your General Electric Refrigerator is equipped with two leveling bolts, which make it possible to level the refrigerator when it is placed on an uneven floor. Leveling is advisable to permit the free swing of the refrigerator door. The levelers can be reached by removing the lower front panel.

Vacations

Short—It is not necessary to turn your refrigerator off during normal vacations (3-4 weeks). In fact, you will find it convenient to leave it running—and the cost of operation will be very little.



Extended—When you are not going to use your refrigerator for a long period, you should: 1. Turn it off. 2. Remove all food. 3. Clean the interior thoroughly. 4. Leave the refrigerator door open. If you leave the door closed for an extended time, a stale odor may develop in the cabinet. 5. When you are ready to use your refrigerator again, simply turn the control to the desired setting. Storing the refrigerator in extreme cold will not harm the cabinet or mechanism.

Moving

Before you move your refrigerator, you should remove all food, defrost the refrigerator, fasten all loose parts, and detach the cord plug from the wall socket. The G-E Refrigerator should be handled in moving with the same normal precautions taken with any piece of fine furniture.



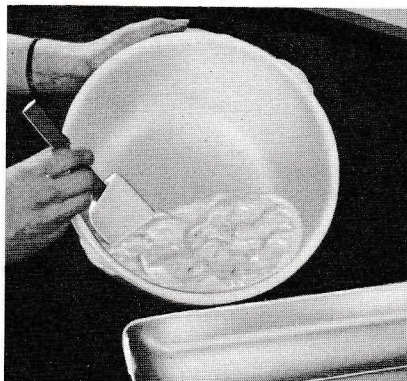
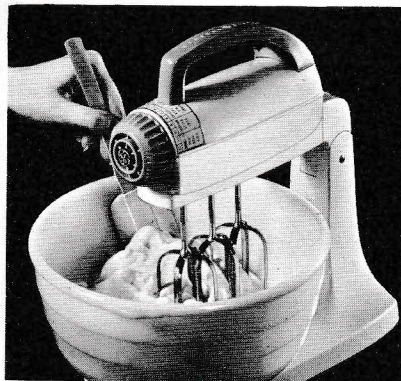


And there's nothing more delicious than homemade ice cream when it's creamy and velvety-smooth in texture. You can serve ice cream, parfaits, and mousses as often as you wish, for it's easy when you follow a few simple rules! Why not treat the family to *Vanilla Ice Cream* tonight? The recipe's on page 22. But first, here are some general hints on making all kinds of ice cream:

1. Flaky, or icy, ice cream is caused by improper mixing, incorrect recipes, or too slow freezing.
2. The faster ice cream is frozen, the smoother it will be. So, for fast freezing, place the ice trays directly on the lower surface of the freezer, and wet the surfaces of the trays before placing them in the freezer.
3. Too much sugar in a recipe prevents proper freezing, so be sure that you use tested recipes.

4. To obtain satisfactory results with commercial ice cream mixes, be sure to use those recipes which have been developed for use in mechanical refrigerators.

5. All ice creams should be frozen with the temperature control set at No. 9 on the dial.



6. Frozen desserts, such as ice cream, made with commercial mixes generally freeze firmer and icier than those made with your own recipes. The iciness in these frozen desserts can be improved somewhat. Let the dessert freeze almost firm. Place in a chilled bowl, and beat until smooth. Return beaten mixture to ice tray and freeze until firm.

7. *For storing ice cream and other frozen desserts, turn temperature-control dial back to a setting slightly colder than your normal setting.

STORING COMMERCIAL ICE CREAM IN YOUR REFRIGERATOR

Ice cream should always be stored in contact with the lower surface of the freezer. *Set the temperature-control dial to a setting slightly colder than your normal setting. If ice cream does not keep hard enough in its original container to suit your taste, remove it from its carton and pack it in the ice trays. When you store ice cream in this manner, always cover with heavy wax paper or other protective covering, to prevent its absorbing other food odors.

In cool weather, if you set the temperature control colder for storing or freezing ice cream, push the flip-over-baffle on chiller tray models to the back wall of the refrigerator to keep fresh food compartment temperature from becoming too cold and freezing foods.



ORANGE MILK SHERBET

Frozen Desserts

ORANGE MILK SHERBET

1 envelope (1 tablespoon)
unflavored gelatin
½ cup milk

Soften gelatin in milk 5 minutes in saucepan. Place pan on low heat until gelatin dissolves, stirring constantly. Remove from heat; cool.

1¼ cups orange juice
¼ cup lemon juice
⅔ cup sugar
½ cup light corn sirup
¼ teaspoon salt

Combine orange juice, lemon juice, sugar, corn sirup and salt. Stir until the sugar is dissolved.

1½ cups milk
2 teaspoons orange rind,
grated
Few drops yellow food
coloring

Add milk, orange rind and gelatin mixture. Blend thoroughly. Add food coloring as desired. Pour into 2 ice trays. Place on lower surface of the freezer. Set temperature control at No. 9, freeze until mushy (about 1 hour). Place in chilled bowl; beat until smooth. Return to trays. Freeze until firm (about 45-60 minutes).*

Makes 8 servings.

FROZEN LIME PIE

1¼ cups fine graham cracker
crumbs
2 tablespoons sugar
⅓ cup melted butter or
margarine

Mix graham cracker crumbs and sugar. Add butter; blend thoroughly. Press mixture evenly and firmly on bottom and side of 9-inch pie plate.

2 eggs
½ cup sugar
½ cup light corn sirup
⅓ cup fresh lime juice
2 cups light cream
Green food coloring

Beat eggs until thick and lemon colored; gradually add sugar and corn sirup, beating constantly. Add lime juice and cream, blend. Add food coloring to tint delicate green.

1 envelope unflavored
gelatin (1 tablespoon)
¼ cup water

Soften gelatin in water 5 minutes in saucepan. Heat on low heat, stirring until gelatin is dissolved; remove from unit. Add egg mixture; blend. Pour into ice tray; place on lower surface of freezer. Set temperature control at No. 9; freeze until firm (about 1 hour). Place frozen mixture in chilled bowl; beat smooth. Pour into graham cracker pie shell. Place on lower surface of freezer; freeze until firm.*

Makes one 9-inch pie.

*See Page 19 for instructions on storing frozen desserts.

Frozen Desserts

VANILLA ICE CREAM

(Light Cream)

$\frac{1}{2}$ cup light cream
1 teaspoon unflavored
gelatin

Place cream in saucepan; sprinkle gelatin over cream, stir in; let stand 5 minutes. Heat on low heat, stirring constantly until gelatin dissolves, remove from heat.

$\frac{1}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ cup light corn sirup

Add sugar, salt and corn sirup, stir until well blended and sugar is almost dissolved.

$1\frac{1}{2}$ cups light cream
1 teaspoon vanilla extract

Add light cream and vanilla extract, blend thoroughly. Pour into ice tray. Place on lower surface of the freezer. Set temperature control at No. 9. Freeze until firm (about 1 hour).

With blunt knife cut ice cream mixture into small pieces and place in chilled bowl. Working quickly, beat smooth but do not allow mixture to melt. Return to ice tray, freeze until firm (about 45-60 minutes).*

Makes 4-6 servings.

CRANBERRY PARFAIT

$\frac{3}{4}$ cup jellied cranberry
sauce (about $\frac{1}{2}$ 1-pound
can)
2 tablespoons confectioners'
sugar

Place cranberry sauce and confectioners' sugar in large bowl; beat with a fork until smooth and well blended.

1 egg white, stiffly beaten
1 cup heavy cream, whipped
 $\frac{1}{4}$ teaspoon almond extract

Add egg white, cream and almond extract to first mixture; fold in.

Pour into ice tray. Place on lower surface of freezer. Set temperature control at No. 9; freeze to mush (about 45 minutes). Place in chilled bowl; beat smooth. Return to ice tray; freeze until firm (1-1 $\frac{1}{2}$ hours).*

$\frac{1}{2}$ cup heavy cream, whipped
Green food coloring
3 tablespoons coarsely
chopped blanched almonds

Tint whipped cream a delicate green with food coloring; add nuts and fold in. Place alternate layers of whipped cream and CRANBERRY PARFAIT in parfait glasses, using 3 layers of whipped cream and 2 layers CRANBERRY PARFAIT.

Makes 6 servings.

*See Page 19 for instructions on storing frozen desserts.

Frozen Desserts

FROZEN FRUIT ICE CREAM

1 1-pound package frozen sliced strawberries, or peaches in sirup

Thaw fruit quickly by placing package in large container of hot water. Let stand 10 minutes, then add more hot water to container to make water hot again, let stand 10 more minutes. Empty fruit from package into medium mixing bowl and beat with rotary-type beater until fruit is broken in small pieces.

1 pint vanilla ice cream

Add ice cream and beat until ice cream is smooth and blended with fruit mixture. Pour into ice tray; place on lower surface of freezer. Set temperature control at No. 9; freeze firm.*

Makes 4-6 servings.

NOTE: For added flavor when making peach ice cream, add $\frac{1}{8}$ teaspoon almond extract when ice cream is added to peaches.

FROZEN DESSERT SALAD

1½ cups creamed cottage cheese

$\frac{3}{4}$ cup heavy cream

$\frac{3}{4}$ cup canned pineapple, cut in small pieces

$\frac{1}{2}$ cup diced dates

$\frac{1}{4}$ cup halved maraschino cherries

$\frac{1}{3}$ cup coarsely chopped nuts

$\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ cup mayonnaise or salad dressing

Lettuce leaves

Mash cottage cheese with a fork until smooth. Whip cream stiff; fold into cheese.

Combine pineapple, dates, cherries, nuts, salt and mayonnaise. Fold into cream mixture. Pour into ice tray; place on lower surface of freezer. Set temperature control at No. 9; freeze until firm ($1\frac{1}{2}$ -2 hours). Remove from ice tray, cut into squares.*

Serve squares on lettuce leaves. Let salad stand at room temperature until partially thawed (20-25 minutes) before serving.

Makes 8 servings.

NOTE: For ease in removing from ice tray, run hot water over bottom of tray. Use knife dipped in hot water for cutting frozen salad into squares for serving.

*See Page 19 for instructions on storing frozen desserts.

Frozen Desserts

STRAWBERRY-ORANGE PARFAIT DESSERT

1 1/4 cups finely crushed graham
cracker crumbs
2 tablespoons sugar
1/3 cup soft butter

Put crumbs, sugar, and butter in small mixing bowl. Use pastry blender and blend to a fine crumbly mixture. Spread about three-fourths of mixture evenly on bottom of an ice tray. Lightly butter outside of another ice tray and place on crumb mixture. Press trays firmly together. Move top tray back and forth to form a firm layer of crumbs at each end of lower tray as well as on the bottom. Remove top tray. Using a spoon, press the remaining crumb mixture firmly to the sides of the tray. Chill in refrigerator while filling is being made.

1 1/4 cups reconstituted frozen
orange juice
1 package orange flavored
gelatin

Pour orange juice in 2-quart saucepan and heat on LO until it steams. Remove from heat. Empty gelatin dessert into orange juice and stir constantly until gelatin is dissolved.

1 pint strawberry ice cream

Add ice cream to first mixture several spoonfuls at a time and stir until completely dissolved. Chill in refrigerator until thick but not completely set.

1/4 cup shredded coconut

Fold coconut into thick gelatin mixture. Turn mixture onto crumb mixture and spread evenly. Chill in refrigerator until firm.

Makes 6 servings.

TO CUT: For 6 servings, divide tray into thirds crosswise using 2 diagonal cuts. Cut each third in half, using a diagonal cut.

**See page 19 for instructions on storing frozen desserts.*

Chilled Desserts

VANILLA BAVARIAN CREAM

2 egg yolks, beaten
1/4 cup sugar
1/4 teaspoon salt
1 cup milk

Combine egg yolks, sugar and salt in saucepan. Add milk, blend thoroughly. Cook over low heat, stirring constantly until slightly thick or when mixture coats a metal spoon.

1 envelope unflavored
gelatin (1 tablespoon)
1/4 cup water
1 teaspoon vanilla extract

Soften gelatin in water 5 minutes; add to hot egg mixture; stir until dissolved. Add vanilla extract, blend, chill in refrigerator until slightly thickened (about 45 minutes). Remove from refrigerator immediately.

2 egg whites
1/4 cup sugar
1 cup heavy cream, whipped

Beat egg whites stiff. Adding sugar gradually, beat to stiff meringue. Fold with whipped cream into gelatin mixture. Pour into 8-inch ring mold or 1/2 cup individual molds which have been rinsed in cold water. Chill in refrigerator until firm. Serve with fresh or frozen red raspberries or strawberries.

Makes one 8-inch ring mold or twelve 1/2-cup individual molds.

Chilled Desserts

COOKY DESSERT ROLL

- 1 cup heavy cream
- 2 tablespoons sugar
- Speck of salt
- Flavoring extract
- Food coloring, if desired

Combine cream, sugar, salt, flavoring extract, and food coloring in medium mixing bowl. Beat (on mixer at high speed) until cream is just stiff.

- 24-26 round wafer cookies
(depending on diameter
of cookies)

Using about $\frac{1}{2}$ of the cream mixture, spread between cookies, making stacks of 5-6 cookies to each stack. Then place stacks together on their sides on serving dish or platter, making one continuous roll, being sure there is cream between all cookies. Spread remaining cream evenly over top, sides and ends of roll. Chill in refrigerator at least 5-6 hours before serving.

To serve, cut with a sharp knife in *diagonal* slices.

Makes 6-8 servings.

CHOCOLATE PEPPERMINT ROLL: Use 24 chocolate wafer cookies. Flavor cream with $\frac{1}{2}$ teaspoon peppermint extract and color cream a light pink. Garnish with chocolate shot, if desired.

COCOA-CREAM ROLL: Use 26 thin round vanilla cookies. Add 2 tablespoons cocoa and 1 teaspoon vanilla extract to cream before beating.

CHOCOLATE MINT ROLL: Use 24 chocolate wafer cookies. Flavor cream with $\frac{1}{2}$ teaspoon flavoring and color cream a light green. Garnish with mint leaves, if desired.

CHOCOLATE CHIFFON PIE

- 1 tablespoon plain unflavored gelatin
- $\frac{3}{4}$ cup water
- 2 1-ounce squares unsweetened chocolate
- 3 egg yolks, slightly beaten
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla extract

Soften gelatin in $\frac{1}{4}$ cup water for 5 minutes. Combine $\frac{1}{2}$ cup water and chocolate in 1-quart saucepan. Cook on low heat, stirring constantly, until chocolate is melted, thickened and smooth. Add gelatin, stir until dissolved. Remove from unit.

Combine egg yolks, sugar, salt and vanilla extract. Add to chocolate mixture. Blend thoroughly. Cool until slightly thickened.

- 3 egg whites
- $\frac{1}{2}$ cup sugar

Beat egg whites until light, add sugar gradually while continuing to beat to a stiff meringue. Fold into slightly thickened chocolate mixture.

- 1 9-inch baked pie shell
- $\frac{1}{2}$ cup heavy cream, whipped

Pour filling into pie shell. Chill in refrigerator until set (about $1\frac{1}{2}$ hours). Just before serving spread cream over top of pie.

Makes one 9-inch pie.

NOTE: An attractive garnish may be made by cutting blanched almonds lengthwise, dipping the rounded end in melted semi-sweet chocolate and placing the almonds around the edge of the pie in an "overcasting" fashion. Allow 24 halves for each pie.



RED RASPBERRY REFRIGERATOR CAKE

Cakes and Cookies

RED RASPBERRY REFRIGERATOR CAKE

- 1 envelope unflavored gelatin (1 tablespoon)
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup hot water
- 1 cup crushed, sweetened red raspberries
- 1 tablespoon lemon juice
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- $1\frac{1}{2}$ cups heavy cream

Angel cake

Soften gelatin in cold water for 5 minutes. Add hot water. Stir until dissolved.

Add raspberries, lemon juice, sugar and salt. Pour into bowl; chill in refrigerator until mixture begins to thicken.

Whip cream stiff; fold into raspberry mixture.

Cut cake in $\frac{1}{2}$ -inch slices; line 9 x 5 x $2\frac{1}{2}$ -inch pan with slices. Fill with raspberry mixture. Chill in refrigerator until firm. Unmold on serving dish.

Makes 6 servings.

BUTTERSCOTCH SLICES

- $\frac{3}{4}$ cup shortening
- 1 teaspoon vanilla extract
- 1 cup firmly packed brown sugar
- 1 egg
- $\frac{1}{2}$ cup very finely chopped nuts
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon salt

Place shortening, vanilla extract, brown sugar and egg in mixing bowl. Beat until thoroughly blended. Add nuts and mix.

Sift together flour, baking soda, cream of tartar and salt. Divide into 2 portions. Add $\frac{1}{2}$ to first mixture, mix well. Add remaining half; mix thoroughly.

Knead dough with hands until smooth. Pack very firmly and shape in 2 bars, (2 x 2-inches square). Wrap in wax paper. Chill in refrigerator until firm. Cut in $\frac{1}{8}$ -inch slices; place on greased baking sheets. Bake in oven 400°F for 6-8 minutes. Makes 60 cookies.





ROQUEFORT CHEESE RING

Salads

JUST A REMINDER—After you have washed salad greens, be sure you drain them well, for water left on them will dilute the dressing.

AND HERE'S A TIP—If you are making gelatin salads, rinse the mold or molds in cold water, or brush the inside with salad oil before you fill them. You'll find it much easier to remove the salads later.

ROQUEFORT CHEESE RING

- 1 envelope unflavored gelatin (1 tablespoon)
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup hot water

Soak gelatin in cold water 5 minutes. Add hot water and stir until gelatin is dissolved; cool.

- 2 3-ounce packages cream cheese
- $\frac{1}{3}$ cup Roquefort cheese
- 1 cup mayonnaise or salad dressing
- 1 tablespoon grated onion
- $\frac{1}{4}$ cup minced parsley
- $\frac{3}{4}$ teaspoon salt

Cream together the cheeses and mayonnaise until well blended. Add with onion, parsley and salt to gelatin mixture, mix thoroughly. Pour mixture into 8-inch ring mold which has been rinsed in cold water. Chill in refrigerator until firm.

Salad greens
Fresh fruit

Unmold on salad greens and fill center of ring with fresh fruit.

Makes 8 servings.

PARTY CHICKEN MOUSSE

- 2 egg yolks, well beaten
- 1 cup chicken broth
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon paprika

Combine egg yolks, broth, salt and paprika. Cook over low heat stirring constantly until smooth and slightly thickened (about 15 minutes).

- 1 envelope (1 tablespoon) unflavored gelatin
- $\frac{1}{4}$ cup water

Soak gelatin in water 5 minutes; dissolve in hot broth mixture. Cool until slightly thickened.

- $1\frac{1}{4}$ cups coarsely chopped cooked chicken
- $\frac{1}{3}$ cup toasted slivered almonds
- 1 teaspoon prepared horseradish
- $\frac{1}{2}$ teaspoon Worcestershire sauce

Add chicken, almonds, horseradish and Worcestershire sauce.

- $1\frac{1}{4}$ cups heavy cream
- Yellow food coloring

Whip cream; fold into chicken mixture with enough food coloring to tint a delicate yellow. Pour into 9 x 5 x 3-inch loaf pan which has been rinsed with cold water. Chill in refrigerator until firm (about 2-2 $\frac{1}{2}$ hours). Loosen loaf from sides of pan by running dull-edged knife around the loaf.

Watercress
Curly endive
Cucumber flowers
Ripe olives
Radishes

Unmold loaf on platter; garnish with watercress, curly endive, cucumber flowers, ripe olives and radishes.

Makes 8 servings.

Salads

SUNSHINE SALAD

- 1 package lemon gelatin dessert
- 1 cup hot water
- 1 cup well drained crushed canned pineapple
- $\frac{1}{2}$ cup pineapple juice
- $\frac{1}{2}$ cup grated raw carrots
- 4 teaspoons lemon juice

Salad greens

Dissolve lemon gelatin dessert in hot water in medium mixing bowl.

Add pineapple, pineapple juice, carrots and lemon juice to gelatin mixture, mix well. Pour mixture into $1\frac{1}{2}$ pint ring mold which has been rinsed in cold water. Chill in refrigerator compartment until firm.

Unmold on salad greens. Serve with a fluffy dressing, such as CREAM MAYONNAISE (Page 30).

Makes 4-6 servings.

TOMATO ASPIC RING

- 1 bay leaf
- Dash of tabasco sauce
- $\frac{1}{3}$ cup finely chopped onion
- $\frac{1}{2}$ teaspoon salt
- $3\frac{3}{4}$ cups tomato juice
- 2 envelopes unflavored gelatin (2 tablespoons)
- $\frac{2}{3}$ cup water
- 2 tablespoons vinegar

Salad greens

Place bay leaf, tabasco sauce, onion, salt and tomato juice in saucepan; simmer 10 minutes.

Soften gelatin in water 5 minutes; dissolve in tomato juice mixture; add vinegar. Strain tomato mixture. Cool slightly.

Pour mixture into 8-inch ring mold which has been rinsed in cold water. Chill in refrigerator until firm. Unmold on salad greens. If desired, any of the following salads may be served in the center of TOMATO ASPIC RING: potato, mixed vegetable, shredded cabbage, chicken, tuna, shrimp or crabmeat.

Makes 6-8 servings.

NOTE: Acidity of the tomato juice determines the firmness of the aspic. High acidity results in an aspic which is less firm.

TUNA FISH LUNCHEON SALAD

- 2 7-ounce cans tuna fish ($1\frac{3}{4}$ cups)
- $1\frac{1}{3}$ cups chopped celery
- $\frac{1}{4}$ cup toasted slivered almonds
- $\frac{1}{4}$ cup thickly sliced small stuffed olives
- $\frac{1}{3}$ cup mayonnaise or salad dressing
- $\frac{1}{4}$ cup sour cream
- 1 tablespoon lemon juice
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ teaspoon finely grated onion

Salad greens

Stuffed olives

Tomato wedges

Place tuna fish in colander. Pour 1 quart boiling water over tuna to remove excess oil.

Mix tuna fish, celery, almonds and olives.

Combine mayonnaise, sour cream, lemon juice, salt and onion; mix well. Chill tuna fish mixture and dressing thoroughly before mixing (about 1 hour). Add dressing to tuna fish mixture. Mix thoroughly. Serve on salad greens and garnish with olives and tomatoes.

Makes 4-6 servings.

*See Page 19 for instructions on storing.

Salad dressings

MAYONNAISE

1 egg
1 teaspoon salt
 $\frac{3}{4}$ teaspoon sugar
 $\frac{1}{4}$ teaspoon dry mustard
Few grains Cayenne pepper
Few grains paprika
1 tablespoon vinegar

Combine egg, salt, sugar, mustard, Cayenne pepper, paprika and vinegar; blend.

$1\frac{1}{2}$ cups salad oil
1 tablespoon lemon juice

Add $\frac{1}{2}$ cup salad oil slowly, 1 tablespoon at a time, beating constantly with rotary-type beater. Slowly add remaining oil, then lemon juice, beating constantly until thick.

Makes 2 cups.

Here are some interesting variations for mayonnaise dressings:

Cucumber Dressing—combine $\frac{2}{3}$ cup mayonnaise with a small cucumber (about $\frac{1}{2}$ cup) which has been pared, chopped and drained.

Herb Dressing—combine $\frac{2}{3}$ cup mayonnaise with 2 teaspoons chopped chive and 1 tablespoon minced parsley. Serve on meat or fish salads.

Russian Dressing—combine $\frac{2}{3}$ cup mayonnaise with 3 tablespoons chili sauce and 1 tablespoon minced green pepper. Serve on salad greens.

Cream Mayonnaise—combine $\frac{2}{3}$ cup mayonnaise and $\frac{2}{3}$ cup heavy cream, whipped. Serve on fruit salads.

Thousand Island Dressing—combine 1 cup mayonnaise, $\frac{1}{4}$ cup chili sauce, 2 tablespoons vinegar, $\frac{1}{2}$ cup sliced stuffed olives, 1 small onion, slivered, 2 tablespoons minced parsley and 1 hard-cooked egg, diced. Chill well and serve on salad greens, or as desired. Makes $2\frac{1}{2}$ cups dressing.

FRENCH DRESSING

1 cup salad oil
 $\frac{1}{3}$ cup vinegar
 $1\frac{1}{2}$ teaspoons salt
 $1\frac{1}{2}$ teaspoons sugar
 $1\frac{1}{2}$ teaspoons dry mustard
1 teaspoon paprika
Few grains pepper

Combine salad oil, vinegar, salt, sugar, mustard, paprika and pepper. Beat with rotary-type beater until well blended.

Makes $1\frac{1}{2}$ cups.

Here are some interesting variations for French dressings:

Olive French Dressing—combine $\frac{2}{3}$ cup French dressing with $\frac{1}{4}$ cup sliced stuffed olives or $\frac{1}{4}$ cup chopped ripe olives. Serve on any type of salad.

India French Dressing—combine $\frac{2}{3}$ cup French dressing with 2 tablespoons pickle relish or 2 tablespoons chopped dill pickle. Serve on vegetable, meat or fish salads.

Herb French Dressing—combine $\frac{2}{3}$ cup French dressing with 1 tablespoon minced parsley, $\frac{1}{2}$ teaspoon powdered marjoram and a pinch of powdered thyme. Serve on vegetable and meat salads.

Blue Cheese Dressing—combine $\frac{2}{3}$ cup French dressing and $\frac{1}{4}$ pound ($\frac{1}{2}$ cup) blue cheese crumbled. Serve on hearts of lettuce or salad greens.

Notes: Be sure you use a well-seasoned French dressing as a base for the above variations. For use on fruit salads, make French dressing with lemon juice instead of vinegar.



RIBBON SANDWICH LOAF
(RECIPE ON PAGE 35)

Rolls, canapés and sandwiches

REFRIGERATOR ROLLS

- 1/4 cup sugar
- 3 teaspoons salt
- 6 tablespoons shortening
- 1 cup milk, scalded

3/4 cup water

- 1 egg, well beaten
- †2 cakes compressed yeast,
dissolved in 1/4 cup
lukewarm water

- 6 cups all-purpose flour
(about)

Combine sugar, salt, shortening and milk in large bowl, stirring until shortening is melted.

Add water to first mixture and cool to lukewarm.

Add egg and dissolved yeast and mix well.

Add flour gradually beating well after each addition, mixing to a soft dough. Knead on a lightly-floured board 3-5 minutes until dough is smooth and satiny. Shape into ball; place in greased bowl, grease top of dough. Cover tightly and store in refrigerator.

When ready to use, remove from refrigerator and shape according to directions given below.* Cover, let rise in warm place until double in bulk. Bake in oven 425°F for 10-12 minutes.

Makes 2-4 dozen.

†If you are using dry yeast, follow directions on the package.

CLOVERLEAF ROLLS

*Form dough in balls 1-inch in diameter. Place 3 balls in each section of greased muffin pans, brush with melted butter or margarine. Finish as above.

PARKER HOUSE ROLLS

*Roll dough 1/4-inch thick on lightly-floured board. Cut with 2-inch biscuit cutter. Brush with melted butter or margarine. Make a crease with back of knife across each round, just off center. Fold so top slightly overlaps to keep them from springing open. Press edges together at end of crease. Place rolls fairly close together on greased baking sheet. Finish as above.

FRUIT NUT SANDWICHES

- 2/3 cup chopped dates
- 1/4 cup chopped nuts
- 5 tablespoons mayonnaise
or salad dressing
- 1/2 teaspoon lemon juice
- Dash of salt

- 12 thin bread slices
- Softened butter or
margarine

Combine dates, nuts, mayonnaise, lemon juice and salt; mix well. Chill in refrigerator.

Cut crusts from bread slices. Spread with butter. Spread fruit and nut mixture on 6 bread slices; cover with remaining slices. Cut each sandwich in 6 pieces by cutting triangles from each corner and 2 rectangles from remaining square.
(If desired, substitute chopped raisins, figs, or cooked prunes for dates.)

Makes 36 sandwiches.

NOTE: Mixture may be stored in covered glass jar in refrigerator for 4-5 days.

Sandwich-making Hints

It's always best to buy day-old bread for sandwiches, but if this is impossible, chill fresh bread well in the refrigerator before you use it. There's one exception to this rule—rolled sandwiches require very fresh bread; otherwise, they will break in rolling.

Butter or margarine helps to prevent moist fillings from soaking into the bread. If you use moist fillings, spread both pieces of bread with butter or margarine. If you are using paste or dry fillings, it's necessary to butter only one slice. For easy spreading use butter or margarine which has been worked with a spoon until it is soft and creamy.

Lettuce and other salad greens, and tomatoes have a tendency to lose their crispness if they are used in sandwiches which are being stored for any length of time. So that lettuce or greens will remain crisp, wrap them separately, and then add them to sandwiches just before serving.

To save time, prepare all your fillings in advance, and spread all the slices of bread in one operation. Spread fillings thinly on tea sandwiches, and more generously (about $\frac{1}{3}$ cup per sandwich) on hearty sandwiches.

Sandwiches can be made in advance, provided you wrap them in wax paper, parchment paper, cellophane, or aluminum foil, and store them in the refrigerator. The vegetable drawers are an excellent place to store sandwiches. Most kinds of sandwiches should not be stored longer than 24 hours before using.

The best way to store tea sandwiches is to place a slightly damp cloth on a tray, cover it with a piece of wax paper, then place the uncut sandwiches on it. Cover them with more wax paper and another damp cloth, and chill them thoroughly in the refrigerator. Cut them in the desired shapes just before serving.

ROLLED SHRIMP SANDWICHES

- 1 loaf unsliced whole wheat bread
- 1 loaf unsliced white bread

Cut crusts from whole wheat and white bread. Cut bread lengthwise in $\frac{1}{8}$ -inch slices.

- 1 cup cooked or canned shrimp
- 1 cup softened butter or margarine
- Dash of salt
- Dash of cayenne pepper
- $\frac{1}{4}$ cup tarragon vinegar

Using fine blade, put shrimp through food chopper. Add butter, salt, cayenne pepper and vinegar; blend thoroughly.

Spread slices of bread with shrimp mixture. Roll slices lengthwise. Wrap in wax paper and then in damp towel; chill in refrigerator at least 1 hour. Cut in $\frac{1}{2}$ -inch thick slices.

Makes 48 sandwiches.

ROLLED HAM BUTTER SANDWICHES: Follow recipe for ROLLED SHRIMP SANDWICHES substituting for shrimp 1 cup cooked ground ham and 4 sieved hard-cooked egg yolks. Omit vinegar.

RIBBON SANDWICH LOAF

- $\frac{3}{4}$ cup chopped cooked ham
- $\frac{1}{2}$ cup finely chopped dill pickle
- 2 tablespoons chili sauce
- 2 tablespoons mayonnaise or salad dressing

Mix together ham, pickle, chili sauce and mayonnaise.

- 3 hard cooked eggs, finely chopped (about 1 cup)
- 2 tablespoons mayonnaise or salad dressing
- 1 teaspoon prepared mustard
- $\frac{1}{4}$ teaspoon Worcestershire sauce
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper

Mix together eggs, mayonnaise, mustard, Worcestershire sauce, salt and pepper.

- 1 bunch watercress, coarsely cut with scissors, (about 1 cup)
- $\frac{1}{2}$ cup pared and finely chopped cucumber
- 2 tablespoons mayonnaise or salad dressing

Mix together watercress, cucumber, and mayonnaise.

- 1 loaf white bread, unsliced

Remove crusts from loaf of bread; cut lengthwise into 4 slices.

- 3 tablespoons butter or margarine, softened
- Prepared mustard
- Mayonnaise or salad dressing

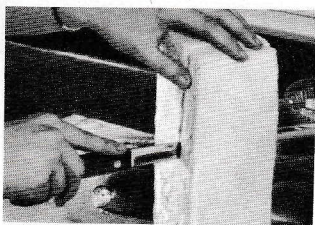
Spread bottom bread slice with 1 tablespoon butter and all ham filling. Cover second slice which has been spread with mustard on side next to ham. Spread second slice with 1 tablespoon butter and all egg filling. Cover with third slice which has been spread with mayonnaise on side next to egg filling.

- 2 8-ounce packages cream cheese
- $\frac{1}{2}$ cup top milk or cream
- $\frac{1}{2}$ teaspoon salt
- 6 large stuffed olives, sliced

Spread third slice with 1 tablespoon butter and all watercress filling. Cover with fourth slice which has been spread with mayonnaise next to watercress filling. Blend cream cheese with top milk and salt. Spread on top and sides of loaf. Garnish with olive slices.

Chill in refrigerator $1\frac{1}{2}$ -2 hours. Slice into serving pieces.

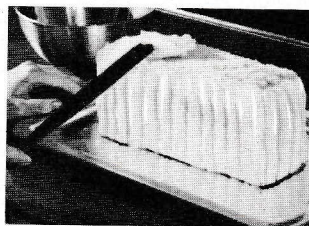
Makes 8 servings.



After crusts have been removed, cut bread in lengthwise slices.



Spread the various sandwich fillings between bread slices.



Spread cream cheese evenly over the top and sides of the loaf.



FRUIT PUNCH

Beverages

SUGAR SIRUP

3 cups sugar
1½ cups water

Combine sugar and water; bring to boil. Boil 10 minutes. Cool. Pour into clean jar; cover. Place in fresh-food compartment. Use to sweeten beverages.

FRUIT PUNCH

4 cups grape juice,
chilled
2 cups fresh orange
juice, chilled
1½ cups fresh lemon
juice, chilled
2 cups ginger ale
8 cups water

Combine grape, orange, and lemon juices, ginger ale and water.

Sugar sirup
Orange slices

Add sugar sirup to taste. Stir. Let stand in refrigerator for 1 hour. Pour into punch bowl; add ice cubes. Garnish with orange slices.

Makes 6 quarts.

LEMONADE

1¼ cups fresh lemon juice
(5-6 lemons)
¾ cup sugar sirup
3½ cups water

Mix lemon juice, sugar sirup and water. Chill in refrigerator if desired.

Fresh fruit
Mint

Before serving, pour over ice cubes in glasses. Garnish with fresh fruit and mint.

Makes about 5 cups.

CHING-A-LING

1 cup boiling water
½ cup sugar
3 cups fresh orange juice
(6 oranges)
½ teaspoon peppermint
extract

Pour water over sugar and stir until sugar is dissolved. Chill in refrigerator.

½ pint vanilla ice cream
Fresh mint leaves

Combine orange juice and peppermint extract. Add chilled sugar sirup, blend. Pour mixture into 4 large glasses.

Divide ice cream in 4 portions; add to orange mixture in glasses. Garnish with fresh mint leaves.

Makes 4 large servings.

TROPICOCKTAIL

1½ cups fresh orange juice
(about 4 oranges)
1½ cups fresh grapefruit
juice (about 2 grape-
fruit)
½ cup fresh lime juice
(about 3 limes)
Sugar if desired

Strain juice if desired. Mix orange, grapefruit, lime juice, and sugar in a pitcher.

Chill in refrigerator.

Makes 6 servings.

Index

A Place for Everything	4	Installation	17
Berries	6	Introduction	2, 3
Beverages	37	Leveling	17
Bottles	5	Leftovers	5, 9
Bulky Foods	5	Lemonade	37
Butter Compartment	8, 16	Mayonnaise	31
Butterscotch Slices	27	Meat Drawer	7
Cakes	27	Meats	7
Canapes	33	Milk	5
Care of Refrigerator	16, 17	Moving	17
Chilled Desserts	24, 25	Orange Milk Sherbet	21
Chiller, Use of	7, 9, 12	Parker House Rolls	33
Ching-a-ling	37	Party Chicken Mousse	29
Chocolate Chiffon Pie	25	Poultry	7
Cloverleaf Rolls	33	Punch	37
Cookies	27	Red Raspberry Refrigerator Cake ..	27
Cooky Dessert Roll	25	Refrigerator Rolls	33
Cranberry Parfait	22	Ribbon Sandwich Loaf	35
Defrosting		Rolled Shrimp Sandwiches	34
Overnight method	15	Rolls	33
Quick method	14, 15	Roquefort Cheese Ring	29
Door Shelves	8, 16	Salad Dressings	31
Eggs	8	Salad-making Hints	29
Fish	7	Salads	29, 30
Fowl	7	Sandwiches	33
French Dressing	31	Sandwich-making Hints	34
Frozen Desserts	21, 22, 23, 24	Storage Hints	8, 9
Frozen Dessert Salad	23	Sugar Sirup	37
Frozen Food Storage	7, 10, 11	Sunshine Salad	30
Frozen Fruit Ice Cream	23	Strawberry-Orange Parfait Dessert ..	24
Frozen Lime Pie	21	Temperature Control	13
Fruit Nut Sandwiches	33	Tomato Aspic Ring	30
Fruit Punch	37	Tropicocktail	37
Fruits	6	Tuna Fish Luncheon Salad	30
General Storage	5	Vacations	17
Ice Cream		Vanilla Bavarian Cream	24
How to make	18, 19	Vanilla Ice Cream	22
How to store commercial		Vegetable Drawers	5, 6, 16
ice cream	19	Vegetables	6
Ice Cubes	12		



**With your purchase of a G-E Refrigerator
you have taken a long step toward having a**



KITCHEN-LAUNDRY WITH MATCHED APPLIANCES

A G-E Kitchen-Laundry is a wonderland of worksaving conveniences!

All of your regular kitchen tasks—dishwashing and drying, cooking, clotheswashing and drying—are done electrically and automatically, and your food is dependably protected in your new G-E refrigerator. General Electric all-electric kitchens are scientifically designed and planned to give you the utmost in efficiency. You'll save countless wasted steps every day, you'll find everything in its "just-right" location to help you whisk through your kitchen and laundry chores!

Terms are lower than you think

You've already started with your refrigerator. If you are buying a house, the chances are that the cost of the G-E kitchen-laundry can be included in your mortgage, increasing your mortgage payments by only a few dollars a month. If you are remodeling, other long or short term financing can be arranged.

Ask your G-E dealer for free booklet that outlines six different ways of financing a complete G-E kitchen-laundry or write General Electric Company, Home Bureau, Louisville 2, Kentucky.

GENERAL  ELECTRIC



General Electric Consumers Institute

**Dedicated to the service of America's homes
—to helping you get more out of living!**

Home Economics experts at the General Electric Consumers Institute use electric home appliances every day just as you use them in your home. They pass along their findings to help you get more satisfaction and enjoyment from every appliance you buy bearing the General Electric monogram, your assurance of dependable electric appliances.

The Consumers Institute stands ready to show you the way to better health through new and improved methods of food preparation and preservation. Its aim is to help bring you more leisure through modern, electric kitchen and laundry planning—through quick, easy housecleaning—through shortened “washday” hours.

For advice on your homemaking problems, write to: Consumers Institute, General Electric Company, Louisville 2, Kentucky.

GENERAL  ELECTRIC